

CENA - DINNER

INSALATE - SALADS

<p>Insalata Mista \$15 Mixed field greens with tomatoes, cucumbers, kalamata olives, red onions walnuts, homemade balsamic vinaigrette.</p>	<p>Insalata dei Cesari \$15 Hearts of Romaine with anchovies, croutons, shaved Parmigiano, Caesar dressing Add Chicken \$8</p>
<p>Insalata di Bietole \$16 Baby spinach with yellow and red beets, cherry tomatoes, goat cheese, toasted almonds, extra virgin olive oil and lemon zest.</p>	<p>Insalata di Pollo al Sesamo \$19 Mixed greens with sesame encrusted chicken strips, avocado, zucchini, & honey mustard dressing</p>
<p>Insalata Caprese \$18 Vine ripened tomatoes, fresh mozzarella cheese, basil, extra virgin olive oil and balsamic glaze</p>	<p>Melanzana Caprese \$15 Tower of fried eggplant, vine ripened tomatoes, fresh mozzarella, basil & extra virgin olive oil. Served with sliced crostini.</p>

ANTIPASTI

<p>Zuppa del Giorno \$9 Fresh homemade soup of the day</p>	<p>Melanzana Napoletana \$15 Roasted chopped eggplant with plum tomato, Bufala mozzarella, garlic, Calabrian chili flakes & sprinkled with pecorino romano. Served over Crostini</p>
<p>Bruschetta \$14 4 pieces of bruschetta topped with fresh garlic, tomato, basil, fresh mozzarella, shaved Parmigiano and extra virgin olive oil</p>	<p>Involtini di Melanzana \$16 Baked eggplant rolls stuffed with goat cheese and ricotta, topped with fresh tomato sauce</p>
<p>Bruschetta di 'Nduja \$14 Spicy Calabrian sausage spread topped with goat cheese</p>	<p>Involtini di Prosciutto \$18 Fresh mozzarella wrapped with prosciutto over arugula with balsamic glaze</p>
<p>Calamari (choose) \$19 Fried Grilled Calabrese style – sautéed with potatoes, onions, bell peppers, & spicy chili flakes</p>	<p>Piatto di Formaggi \$19 4 assorted imported cheeses (serves 2)</p>
<p>Impetata di Cozze \$20 Mussels steamed in fresh garlic white wine & plum tomato sauce. Served with garlic bread</p>	<p>Salumi e Formaggi \$23 Assorted Imported cheeses, salami, Prosciutto di Parma, artichokes, roasted peppers, & olives (serves 2)</p>
<p>Gamberoni Carducci \$20 Jumbo shrimp sautéed with brandy, tomato cream & roasted peppers</p>	<p>Carpaccio di Salmone \$20 Thinly sliced smoked salmon over arugula, capers, extra virgin olive oil, served with toasted Old World bread</p>
<p>Salsiccia Calabrese \$18 Grilled Italian sausage, roasted peppers, fresh Porcini mushrooms, potatoes, onions, fresh garlic and extra virgin olive</p>	<p>Burrata e Prosciutto \$19 Thinly sliced Prosciutto di Parma & fresh Burrata cheese served over arugula with a balsamic reduction</p>
<p>Peperone Ripieno \$13 Stuffed bell pepper with ground beef, rice, sweet peas, pecorino romano, topped with marinara</p>	<p>Grigliata di Pesce \$32 Mixed grilled seafood tossed with extra virgin olive oil, fresh garlic & rosemary (serves 2)</p>
<p>Polpetta di Carne \$15 Homemade meatballs, fresh tomato sauce & melted mozzarella. Served with toasted slices of Old World bread</p>	

PIZZA

<p>Margherita (bianca) \$18 Plum tomato, Bufala mozzarella, fresh basil, extra virgin olive oil & oregano</p>	<p>"ALLA" Carducci (rossa) \$20 Bacon, artichokes, fresh mixed peppers, onions, oregano, pecorino romano & plum tomato sauce</p>
<p>Rustica (Bianca) \$19 Figs, prosciutto, caramelized onions, and gorgonzola</p>	<p>Calabrese (bianca) \$19 Homemade sliced soppressata, onions, roasted peppers, N'duja spicy Calabrian sausage, fresh garlic, fresh mozzarella & provolone</p>
<p>Vegetariana (bianca) \$19 Grilled zucchini, eggplant, roasted peppers, onions, fresh tomatoes, fresh mozzarella & extra virgin olive oil</p>	<p>Quattro Formaggi (bianca) \$19 Fresh Mozzarella, provolone, ricotta & gorgonzola</p>
<p>Roma (rossa) \$20 Crumbled sausage, mushrooms, onions, Mozzarella, oregano & pecorino romano</p>	<p>Pizza della Casa (rossa) \$19 Sausage, ricotta, pepperoncini, & plum tomato sauce</p>
<p>Milano (bianca) \$20 Fresh Mozzarella, provolone, Prosciutto di Parma, arugula, & shaved Parmigiano</p>	

Prices may increase without notice

\$10 credit card minimum / \$4 share/split charge / \$25 corkage fee

\$1.50 dessert cutting fee per person / Substitutions may incur additional cost

PASTE

* Gluten free penne pasta is available

Lasagna di Mia Mamma (Calabrian Style) Wide pasta noodles with layers of ricotta, mozzarella, tomato sauce, ground beef, pork, veal, fresh Italian parsley, sprinkled with grated romano cheese	\$22	Penne Genovese Penne Pasta, fresh basil pesto sauce, topped with goat cheese. Add chicken breast	\$20 \$8
Linguine Zarese Linguine sautéed with chicken breast, zucchini, squash, carrots, tomatoes, onions, tossed in a tomato cream sauce	\$26	Rotini Santa Lucia Corkscrew shaped pasta sautéed in red wine, onions, peas, mushrooms, Italian sausage, tomato cream sauce	\$21
Ravioli di Ricotta Ricotta cheese filled ravioli topped with our homemade marinara	\$20	Gnocchi con Sugo a Scelta Homemade potato dumpling pasta with your choice of either tomato cream or four cheese sauce	\$20
Fettuccine Bolognese Fettuccine tossed with our traditional Bolognese of slow cooked ground beef, pork & veal with carrots, celery, fresh garlic & plum tomato sauce	\$22	Penne Arabbiata Penne pasta, spicy tomato sauce, with basil and Kalamata olives	\$19
Linguine all Vongole Linguine pasta tossed with clams, fresh garlic white wine & Italian parsley	\$24	Orecchiette del Contadino Ear shaped pasta tossed with rapini greens, Italian sausage and fresh tomato garlic sauce	\$21
Spaghetti alla Napoletana Spaghetti, fresh garlic, basil, fresh cherry tomatoes & extra virgin olive oil	\$18	Bucatini alla Matriciana Thick Spaghetti tossed with pancetta, onions, & plum tomatoes	\$20
Rigatoni Siciliana Rigatoni pasta, roasted eggplant, tomato cream sauce, topped with fresh mozzarella	\$22	Linguine con Gamberi Jumbo shrimp sautéed with broccoli, fresh garlic & extra virgin olive oil	\$29
Fettuccine Alfredo Fettuccine in our homemade Alfredo sauce with peas. Add Chicken \$8	\$19	Farfalle al Salmone Bowtie pasta with chopped fresh salmon, basil & wild dill. Tossed in light vodka sauce	\$30
Spaghetti Carbonara Spaghetti, pancetta, onions, egg yolk, extra virgin olive oil, a touch of cream & Romano cheese	\$20	Linguini Frutti di Mare Linguine with jumbo shrimp, clams, mussels, calamari, & plum tomato sauce	\$33

SECONDI

Pollo alla Romana Oven roasted half chicken with herbs, potatoes & carrots served over rice	\$27	Parmigiana di Melanzana Breaded eggplant with parmigiano cheese, mozzarella, topped with tomato sauce, served with a side of pasta	\$22
Pollo Marsala Boneless chicken breast with mushrooms in a Marsala wine sauce, served with a side of pasta	\$25	Vitello Scaloppine Limone Thinly sliced veal medallions with capers sautéed in a lemon white wine sauce. Served with mashed potatoes or vegetables	\$30
Pollo Parmigiana Boneless chicken breast, topped with fresh mozzarella, marinara & served with a side of pasta	\$26	Vitello Scaloppine Vesuvio Thinly sliced veal medallions sautéed with green peas, rosemary & fresh garlic white wine sauce. Served with roasted potatoes.	\$30
Pollo Saltimbocca Boneless chicken breast, Prosciutto di Parma, provolone cheese, fresh garlic white wine sage sauce, served over spinach	\$28	Lamb Chops Grilled lamb chops with roasted potatoes, rapini greens, white beans, fresh garlic, extra virgin olive oil & touch of balsamic	\$41
Pollo Vesuvio Skinless chicken breast with peas, fresh garlic, rosemary, and white wine sauce. Served with roasted potatoes. **Bone in half chicken upon request	\$26		

CONTORNI- SIDES

Fagioli Bianchi e Rapini Greens Fresh rapini greens & white beans sautéed in fresh garlic & extra virgin olive oil	\$13	Purè di Patate & Aglio Homemade garlic mashed potatoes	\$7
Cavolini di Bruxell Brussel sprouts baked with pancetta, fresh garlic & extra virgin olive oil	\$12	Spinaci Saltati in Aglio e Olio Sautéed spinach in fresh garlic & extra virgin olive oil	\$11
Patate alla Vesuvio Roasted potatoes with rosemary, oregano, fresh garlic & extra virgin olive oil	\$8	Broccoli Steamed or sautéed with olive oil or butter	\$12
Side of Meatballs (3) or Sausage (1) Extra Shrimp (each)	\$10 \$3.50	Artichokes & Olives Imported mixed olives & artichokes marinated in olive oil, garlic & Italian spices	\$15